

IN THE UNITED STATES DISTRICT COURT
FOR THE MIDDLE DISTRICT OF ALABAMA
NORTHERN DIVISION

LEON FOY, 125322)
Plaintiff)
v.) CIVIL ACTION NO: 2:05-CV-946-F
BOB RILEY, ET AL.,)
Defendants)

STATE OF ALABAMA

ELMORE COUNTY

I, Steve Watson, hereby certify and affirm that I am a Warden II at Elmore Correctional Facility, Elmore, Alabama; that I am one of the custodians of the inmate institutional records at this institution; that the attached documents are true, exact, and correct photo-copies of certain original documents maintained here in the institutional files; and that I am over the age of nineteen (19) years and am competent to testify to the aforesaid documents and matters stated therein.

I further certify and affirm that said documents are maintained in the usual and ordinary course of business at Elmore Correctional Facility; and that said documents were made at, or reasonably near the time that such acts, events, and transactions referred to therein are said to have occurred.



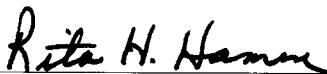
This, I do hereby certify and affirm to on the 1st day of December 1, 2005.



Warden II Steve Watson
Elmore Correctional Facility

State of Alabama
Elmore County

Sworn to and subscribed before me and under my hand and official seal this the 1st day of December, 2005.



Notary Public

My commission expires: 1-2006

ALABAMA DEPARTMENT OF PUBLIC HEALTH

FOOD SERVICE ESTABLISHMENT / RETAIL FOOD STORE INSPECTION REPORT

Elmore

COUNTY HEALTH DEPARTMENT

SCORE **92**

LEGAL NOTICE TO THE PROPRIETOR OR MANAGER: You are respectfully notified of such violations of the Alabama State Board of Health Rules for Food Establishment period of days. Failure to comply with this notice may result in cessation of food operations.

ESTABLISHMENT NAME *Elmore Correctional*ADDRESS *Highway 23 North*

Elmore, AL

ZIP CODE

PERMIT NUMBER	MO.	DAY	YEAR	INSP. TIME	PERMITTED	PURPOSE	COMPLIANCE INSP. REQUIRED	NO. OF CRITICAL ITEMS
1111111111	04	16	04	OUT	YES <input type="checkbox"/>	Regular Compliance Complaint Other <input checked="" type="checkbox"/>	YES <input type="checkbox"/> NO <input checked="" type="checkbox"/>	0

*CRITICAL ITEMS REQUIRING IMMEDIATE ACTION

FOOD

WT.

01*	Source: sound condition, quality standards, (frozen desserts), not adulterated, no spoilage	5
02	Original container; properly labeled	1

FOOD PROTECTION

03*	Potentially hazardous food meets temperature requirements during storage, preparation, display, service, cooling, transportation	5
04*	Facilities to maintain product temperature	4
15	Thermometers provided and conspicuous	1
16	Potentially hazardous food properly thawed	2
17*	Unwrapped and potentially hazardous food not re-served Cross Contamination prevented: damage/deteriorated food segregated	4
8	Food protection during storage, preparation, display, service, transportation	2
25	Handling of food (ice) minimized	2
9	In use, food (ice) dispensing utensils properly stored	1

PERSONNEL

1*	Personnel with infections restricted	6
22	Hands washed and clean, good hygienic practices	5
23	Clean clothes, hair restraints	1

FOOD EQUIPMENT AND UTENSILS

Food (ice) contact surfaces: designed, constructed, maintained, installed, located	2
Nonfood contact surfaces: designed, constructed, maintained, installed, located	1
Dishwashing/warenwashing facilities: designed, constructed, maintained, installed, located, operated	2
Accurate thermometers, chemical test kits provided, gauge cock (1/4" IPS valve)	1
Pre-flushed, scraped, soaked	1
Wash, rinse water: clean, proper temperature	2
Sanitization rinses: clean, temperature, concentration, exposure time: equipment, utensils sanitized	4
Wiping cloths: clean, use restricted: stored	1
Food contact surfaces of equipment and utensils clean, free of abrasives, detergents	2
Nonfood contact surfaces of equipment and utensils clean	1
Storage, handling of clean equipment/utensils	1
Single service articles, storage, dispensing, wrapped	1
No re-use of single service articles	2

ATER

Water sources, safe; hot and cold under pressure	5
public <input checked="" type="checkbox"/> private <input type="checkbox"/>	

ADMINISTRATIVE NOTICES POSTED

REIVED BY: Name <i>Elmore</i>	Yes <input type="checkbox"/>	No <input type="checkbox"/>	(Circle)
Title <i>Correctional Officer</i>			

TAKES

Food Permit,	Inspection Report,	Other _____
		<i>John W. O'Dowd</i>

SEWAGE

28*	Sewage and waste water disposal	public <input type="checkbox"/> private <input checked="" type="checkbox"/>	4
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PLUMBING

29	Installed, maintained	<i>John W. O'Dowd</i>	1
30	Cross connections, back siphonage, backflow		0

TOILET AND HANDWASHING FACILITIES

31*	Number, convenient, accessible, designed, installed	4
32	Toilet rooms enclosed, self-closing doors; fixtures, good repair, clean; hand cleanser, tissue, sanitary towels/hand-drying devices provided, proper waste receptacles	2

GARBAGE AND REFUSE DISPOSAL

33	Containers or receptacles, covered; adequate number, insect/rodent proof, frequency, clean	2
34	Outside storage area enclosures properly constructed, clean, controlled incineration	1

INSECT, RODENT, ANIMAL CONTROL

35*	Presence of insects/rodents—outer openings protected, no birds, turtles, other animals	4
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FLOORS, WALLS AND CEILINGS

36	Floors: constructed, drained, clean, good repair, covering installation, dustless cleaning methods	1
37	Walls, ceiling, attached equipment: constructed, good repair, clean surfaces, dustless cleaning methods	1

LIGHTING

38	Lighting provided as required, fixtures shielded	1
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VENTILATION

39	Rooms and equipment—vented as required	1
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DRESSING ROOMS

40	Rooms, areas clean, lockers provided, located, used	1
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OTHER OPERATIONS

41	Toxic items properly stored, labeled, used	5
42	Premises maintained free of litter, unnecessary articles, cleaning maintenance equipment properly stored, authorized personnel	1
43	Complete separation from living/sleeping quarters. Laundry	1
44	Clean, soiled linen properly stored	1